



the BAR menu

ASSORTED MARINATED OLIVES, 4
CHICKEN LIVER PATE, TOAST, 5
ROASTED ALMONDS, 3
MILAGRO MEATBALLS, 5
CRISPY CORONA BEANS, 4
DEVILS ON HORSEBACK, 5

STEAK FRITES 15
hanger steak, blue chz butter, garlic fries

MEATBALL SLIDERS 13
arugula, reggiano

DUCK CONFIT 13
smoked mozz grits, apples & cranberries

ROASTED TROUT SALAD 13
shell beans, fennel, frisee

RABBIT RISOTTO 13
shrooms, reggiano

ADULT BEVERAGES

GREEN FAIRY
st. george absinthe verte, iced water, sugar.
rocks.

HOT, HOT & DIRTY MARTINI
mazama pepper infused vodka, chile rim
olive brine, jalapeno stuffed olives. up.

METROPOLIS
grey goose citroen, chambord, lemon,
champagne. shaken. up.

THE GARDEN
cap rock organic vodka muddled with fresh
tomatoes and basil. up.

SUMMER
carbondale apricots, strawberries and backyard
mint muddled with lightly sweetened cap rock
organic vodka. shaken. up.

HIBISCUS MARGARITA
herradura reposado, cointreau,
lime, hibiscus tea

JUST PEACHY
palisade peaches and backyard tarragon
muddled with cap rock organic vodka. lightly
sweetened. shaken. up.

CRAZY
strawberries, basil and saba muddled with
house-infused peppercorn organic gin.
shaken. up. saba garnish.

BEERS & ALES

coors banquet beer (also in light)
pyramid hefeweizen
pyramid apricot ale
pale moon 'belgian-style pale ale'
o'dell 'cutthroat' porter
palisade brewery 'red truck' ipa
red stripe (jamaica)

NON-ALCOHOLIC

thomas brau paulaner
henry weinhards root beer